

The
PRINCESS VICTORIA
Pub & Hotel Rooms

Sunday

Kitchen: 12pm – 9pm

For the table

Olives 3.5

Homemade focaccia, olive oil, balsamic 3.5

Honey & garlic chicken wings, sriracha mayo 7.5

Baked Camembert, sourdough (v) 14.5

Honey & mustard mini sausages 5.5

Starters

Salt & pepper calamari, aioli 8.5

Chicken & ham hock terrine, pea shoots, mustard mayo (gf) 9

Mushroom & tofu croquettes, pickled red onion, sweet chili (vg) 8.5

Burrata & cherry tomato bruschetta, artichokes, asparagus (v) 8

Scotch egg - Classic **or** Falafel, Coronation mayo 7

Roasts & Mains

Roasts are served with Yorkshire pudding, roast potatoes, seasonal vegetables & gravy

Roast beef, horseradish 21

Roast chicken, bread sauce 21

Dingley Dell roasted pork belly, apple sauce 21

Sweet potato, mushroom & nut roast (vg) Yorkshire pudding (v) 18

Superstraccia, chilli & red pepper ravioli, courgette & baby spinach (vg) 17

Beer battered haddock, chips, minted peas, tartare sauce 17

Double-stacked beef burger **or** plant-based burger,
house relish, mayo, pickles, tomato, lettuce, brioche bun, French fries 15.5

Add to burgers:

Cheddar, vegan cheese, blue cheese, bacon, chorizo, fried egg 2 each

Offers

Pie & Pint Monday ~ two pies and two pints 35

Half price Tuesday ~ 50% off food

Steak & Wine Wednesday ~ two sirloins and a bottle
of Malbec 45

Monday to Friday Happy Hour
2-4-1 on selected drinks

Thursday to Saturday £8 takeaway pizza

T&C's apply

Sides

Hand cut chips 5 / French fries 5

Rocket & Parmesan 4.5

Roast potatoes 6

Sweet potato fries 6 / Parmesan & truffle fries 6

Cauliflower cheese (v) 8

Puddings – All 7

Banoffee Pie 7

Sticky toffee pudding, vanilla ice cream 7

Vegan chocolate brownie, vegan vanilla ice cream (vg) 7

Cashel Blue, Montgomery cheddar & Brie, fig chutney, charcoal crackers 9

A full list of allergen information is available. Please ask your server for details. An optional service charge of 12.5% (all of which is distributed to staff) will be added to your bill.